Introduction 1

Congratulations on choosing to buy a Delta® product. By doing so you now have the assurance and peace of mind that comes with purchasing a product made by one of the leading manufacturers.
All products brought to you by Delta® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.
Please fill in and return the Warranty Card to the address provided.
We hope you will enjoy using your purchase for many years to come.

Safety instructions 2

Application/intended use

- This appliance is intended solely for household use. It should only be used for warming up appropriate foodstuffs in microwave-suitable containers and dishes.
- When warming up meals in plastic or paper containers it is necessary to monitor the container constantly because of the risk of fire.
- The microwave is not intended for the preparation of foods which require frying. The appliance is also not intended for drying out objects. Caution! This could cause a fire!
- This unit is not intended for use by people (including children) with reduced physical, sensory or mental abilities or for those without experience and/or knowledge, unless they are supervised by a person responsible for their safety or they have been instructed on its use. Children should be supervised to ensure they do not play with this unit

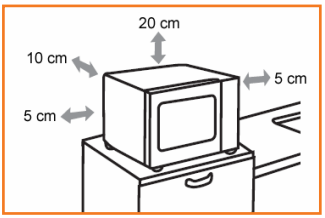
Caution!
Children should only use this appliance without adult supervision if they have been given sufficient instructions to use the appliance safely and are aware of the dangers of misuse.
If you use the appliance in combi or grill mode, children may only use the appliance under the supervision of adults because of the high temperatures.

Setting up and electrical connection

- Connect the microwave only with an appropriate 230V~50Hz safety plug which has at least a 16 Amp fuse. Do not use an extension cable.
- Ensure that the power cable is undamaged and does not run underneath the appliance or over any hot surfaces.
- The microwave should be set up on a level, stable surface, which is able to carry the weight of the appliance as well as the food which is to be prepared within it. Only set up the microwave in a safe, dry environment.
- The appliance is freestanding. It is not designed to be integrated in kitchen units.

Caution!
Note the minimum safe distances and under no circumstances cover the ventilation slots.

- Do not place any objects on the microwave as these may become hot during use. To ensure adequate ventilation a minimum safe clearance distance of 20 cm to the top, 10 cm to the back side, and 5 cm on both sides must be observed. The openings in the appliance should not be covered or blocked.



- Protect the appliance from water droplets or spray. If the appliance does become wet then pull out the plug immediately.

Caution!
During use the touchable surfaces may become very hot.

Important information

- Never use the microwave when empty in microwave mode, i.e. without items to be cooked inside.
- Only use the accessories that are enclosed or described as suitable in these instructions.
- Never use dishes with metal trimmings, metal utensils or the grill stand in microwave mode as this could damage the appliance.
- After cooking with the grill the rotating table will become very hot! Therefore always use oven gloves or protective cloth when removing food.
- Use only microwave-suitable dishes. Look for markings such as "Microwave-suitable" or "For the microwave".
- When warming up meals in flammable plastic or paper containers it is necessary to monitor the microwave constantly due to the risk of fire.
- Do not remove any of the microwave's internal panels or the inner coating of the viewing window as this could lead to microwave radiation leakage.
- Never leave the appliance unattended during operation.

Caution! Delayed boiling!
When heating liquids in the microwave so-called "delayed boiling" can occur, i.e. the liquid has reached boiling temperature without beginning to bubble as boiling liquids normally do.
Agitation, for instance when removing the liquid from the appliance, can lead to a sudden boiling up of the liquid. Therefore take care when moving the liquid container.
There is a risk of scalding!
Always place a glass or ceramic rod in liquids that are to be heated up. This will hinder sudden, belated boiling of the liquid.

- Never heat up food in closed containers as these could easily explode. Therefore always remove the seal on bottles and closable containers such as baby's bottles.
- With foods that have a firm skin, e.g. sausages or tomatoes, make small slits in the skin so that they do not burst during cooking.
- Do not try to heat up eggs in their shells or pre-boiled eggs unless in specially designed microwave-suitable containers.

Caution!
Eggs which are already boiled can explode, even after being removed from the oven.

- After heating, stir the food if possible to ensure even temperatures, otherwise let the food stand for a short time.
- Check the temperature before eating food cooked in the microwave. Special care must be taken with baby food and bottles. Always stir or shake the baby food before checking the temperature to avoid burns.
- The ventilation will still be switched on for some time under some circumstances after the end of the cooking process in the grilling operation or in some automatic programmes. The device will cool more quickly through this. The ventilation will switch off automatically after the device has been cooled down sufficiently.

Faults

- Avoid damaging the appliance or the power cable.
- Always check the cable and the appliance before each use.
- If you detect any damage do not use the appliance under any circumstances. Immediately remove the mains plug from the socket.
- Ensure that defective appliances or damaged mains cables are repaired immediately by a specialist workshop or contact your Medion Service Centre to reduce risks.

Caution!
It is dangerous for untrained persons to carry out repair or maintenance work which requires the removal of the plates which are in place to prevent the escape of microwave radiation.

- If you see smoke, keep the door closed to prevent fire from breaking out, or to smother flames which have already broken out, and immediately turn off the appliance using the ⏚ button.
- Then pull the plug out of the mains socket straight away.

Caution!
If the housing, door, covers or the door catch are damaged then do not use the appliance under any circumstances. Have the appliance repaired immediately by a specialist workshop or contact your Medion Service Centre to reduce risks.

- Ensure that the microwave is not placed near any heat source or in an area where it could come into contact with water.

About microwaves 4

Microwaves are high-frequency electromagnetic waves which have a warming effect on the food within the oven. Microwaves heat all non-metallic objects. Therefore, do not place any metallic objects when operating the microwave mode. This heating effect works better the higher the water content of the foodstuff.
To ensure optimal distribution of heat let food stand for a minute or two after cooking.

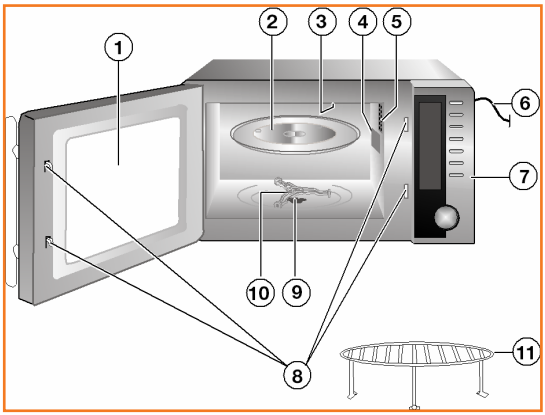
The effect of microwaves on foodstuffs

- Microwaves penetrate foodstuffs to a depth of up to 3cm.
- They heat up water, fat and sugar molecules (foodstuffs with a higher water content are heated more intensively).
- This heat then works its way – slowly – throughout the food and has a defrosting, heating and cooking effect on the food.
- The cooking chamber and the air within are not heated (the food container is heated mainly by the hot food).
- Each foodstuff requires a certain amount of energy to cook or defrost. As a rule of thumb we can say: High power - short time respectively low power - long time.

The Microwave Oven

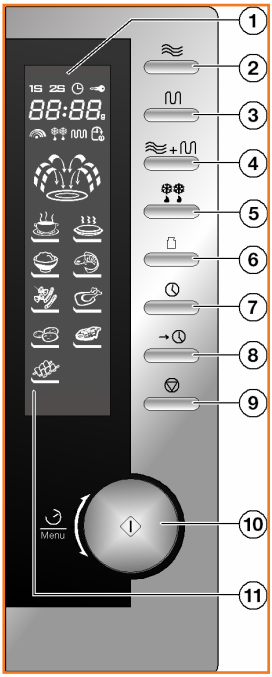
- A microwave generator, the so-called magnetron, generates the microwaves and directs them into the cooking space.
- The inner walls reflect the microwaves inwards so that they cannot escape from the interior.
- The microwave output and the cooking time can be set in several steps.
- After the cooking time has elapsed, or when the door is opened, the magnetron turns off immediately.

Description of parts



1 Viewing window
2 Rotary plate
3 Quartz grill
4 Magnetron cover DO NOT REMOVE!
5 Lighting
6 Mains cable
7 Operating field
8 Door lock
9 Drive axis
10 Roller wheel
11 Grill stand

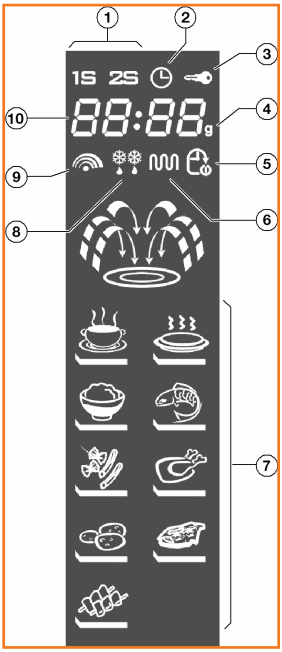
Operating field



1 Display
Shows cooking time, power level, operating status and time
2 Performance: select microwave performance
3 Grill: Select grill
4 Combi mode: Select combi mode 1 or 2
5 Defrost: Select defrost programme
6 Weight/Amount: Select weight or amount of an auto-programme
7 Clock: Setting the time
8 Timer: Setting the timer
9 Stop/Cancel
Delete entry or reset device.
Press button once when cooking: interrupt the cooking process; press button twice: finish cooking.
Hold button for approx. 3 seconds: activate/deactivate child lock.
10 Menu/Time: Quick start button; Press button: start the cooking process. Turn: Enter time, weight, cooking time; call up auto-programme
11 Auto-programme overview

Symbols and readouts in the display

1 Display of multi-session cooking programmes
2 Clock: Appears if the device is not being operated.
3 Child lock active (key have no function)
4 g: Weight entry in grams
5 Timer icon
6 Grill operation:
Lights up when in grill operation and when setting up grill mode.
7 Automatic programme in operation
8 Defrost
9 Microwave operation
10 Number display



Note:
Please note that several symbols may be displayed at the same time

Cooking and heating up in the microwave 6

General notes

- To arrange food so that it cooks properly place the food with the largest pieces towards the outer edge.
- Note the exact cooking or heating times.
- Choose the shortest available cooking or heating time and extend it if necessary.

Caution!
Overcooked food can start to smoke or even catch fire.

- Cover food during cooking or heating with a cover that is suitable for the microwave. Covering the food helps avoid splashes; furthermore the food is more evenly cooked.
- Foods such as chicken pieces or hamburgers should be turned once during cooking to speed up cooking. Larger pieces such as joints or roasting chickens must be turn at least once.
- It is also important to reposition food, e.g. with meatballs: After half of the cooking time is over the food should be repositioned from top to bottom and from the middle to the outside.

Microwave-suitable materials

You can buy special dishes and accessories for your microwave. Look for markings such as "Microwave-suitable" or "For the microwave". You can also use your existing dishes – if the material is suitable.

Suitable materials

- Porcelain, glass ceramic and heat-proof glass
- Plastics which are heat-proof and microwave-suitable (note: plastics may become discoloured by foods or become warped by the heat)
- Baking paper

Caution!
Do not use porcelain, ceramic or plastic containers in grill or grill combi mode. Cling film should also not be used. Due to the very high temperatures the materials could break, warp or even melt.

Materials that are partially suitable

- Stoneware and ceramics. Use clay containers only for defrosting and for short cooking times because the air and water content of the material could cause the clay to crack or break.
- Dishes with gold or silver décor should only be used when the manufacture has labelled it "microwave-suitable".
- Never use aluminium foil in large quantities. It can however be used in small pieces to cover sensitive parts. You can also cover the corners of containers to prevent overcooking as the microwave energy is primarily concentrated on the corners. Maintain a distance of 2.5 cm between the foil and the internal wall.
- Aluminium containers (e.g. those for ready-to-serve meals) are suitable, but they must be at least 3cm high to be used in the microwave.

Unsuitable materials

- Metal, i.e. metal pots, pans and lids.

Caution!
Metal in the cooking space can lead to sparks! These can damage the appliance or the viewing window! Therefore use the supplied grill only in grill mode.

- Dishes with metal parts (handles, decoration or bottoms) or with gold or silver décor can also lead to sparks during microwave operation.
- Crystal or lead crystal can shatter, coloured glass may become discoloured.
- Any materials which are not heat-proof can lose shape or even burn.

Note:
To test whether a dish is suitable for use in the microwave, put some water in the container and place it in the microwave. Press twice the button ⏀. The device now operates in microwave mode for 1 minute. If you ascertain that the container is hotter than the food, then it is not suitable for the microwave. Microwave-suitable dishes are only warmed by the heat of the food.

Caution!
As soon as you notice sparks, flashes or even fire, then turn off the microwave immediately using the ⏚ button!

Overview of suitable materials

The following list is a general guide to help you choose the correct cooking dishes:

Cooking dishes	Microwave	Grill	Combi mode*
Heatproof glass	Yes	Yes	Yes
Non-heatproof glass	No	No	No
Heatproof ceramic	Yes	Yes	Yes
Microwave-suitable plastic dishes	Yes	No	No
Kitchen paper	Yes	No	No
Metal	No	Yes	No
Grill stand, supplied	No	Yes	No
Aluminium foil/containers	limited suitable	Yes	limited suitable

*Combi operation: microwave + grill (see page 23)

Size and shape of microwave-suitable containers

Flat, broad containers are better than narrow, tall ones. "Flat" foods can be cooked more evenly.
Round or oval containers are better than angular ones. There is a danger of local overheating in the corners.

Setting up the unit

- Ensure that all packaging materials have been removed from inside the appliance and the interior of the door.

Caution!
The screw-fastened cover in the interior of the oven is not part of the packaging and should not be removed!

Check the microwave for any damage – e.g. if the door is crooked or bent, door seals and other seals are damaged, hinges and the closing mechanism are defective or loose, or if the interior of the appliance or the door are dented or damaged. If you discover any damage, do not use the microwave. In this case please contact Medion service

- Do not place the microwave near to any heat sources, in a location prone to wetness or high humidity, or in the immediate vicinity of inflammable materials.
- The feet must not be removed.

Caution!
The microwave has been designed for household use and may not be used outside!

- Connect the microwave to a convenient and easily accessible 230 V~50 Hz plug socket.

Heat appliance while empty

Before using the microwave you must first heat it up whilst empty in order to remove remains left over from production. Turn on the appliance without any food and without accessories in grill mode as follows:

- Open the door and remove any remaining packaging or accessories from the oven. Close the door again afterwards.
- Press the ⎍ key once. You select the grill mode here.
- Turn the ◈ controller clockwise to set a cooking time of 10 minutes.
- Press the ◈ button again to start the heating process.
- The oven switches itself off automatically after finishing.

Note:
During this initial heating period you may notice faint odours. These smells are not dangerous and will disappear after a short time. Ensure adequate ventilation e.g. by opening a window.

- After 10 minutes the appliance turns itself off automatically. Wait until it has completely cooled down.
- Remove the plug from the socket and then clean the microwave oven once more inside and out with a damp cloth and dry it off carefully.

Insert accessories

The microwave must not be put into operation again without the star wheel and the rotating plate inserted correctly if it has been heated up once empty as described above.

- Place the rotating plate in the middle of oven above the drive hub so that the slots on the plate click into the drive hub.

Operation 8

Every time a button is pressed you will hear a beep to confirm.

Setting clock time

When the microwave is used for the first time or the power supply is broken the screen shows "1:00" and the time needs to be set.

- Press the button.
- Choose 24 or 12 hour format by pressing the button repeatedly.
- Turn the control until the correct hour appears in the display.
- Press the button.
- Turn the control until the correct minute appears in the display.
- Press the button to confirm the settings.

Child lock

- Press and hold the button for 3 seconds. You will hear a beep and the lock symbol will appear on the display. The microwave's buttons and control knob will now have no function.
- To deactivate the child lock press and hold the button for 3 seconds until you hear a beep and the child lock symbol disappears from the display.

Cooking with microwaves

To cook with microwave energy alone, proceed as follows:

- Press the button once or repeatedly to select the power level as shown in the following table:

Key press	Message in the display	Power (Watt)
1x	P-100	800 W
2x	P-80	640 W
3x	P-60	480 W
4x	P-40	320 W
5x	P-20	160 W
6x	P00	0 W

- Turn the ⓘ controller to set the desired cooking time in the following time intervals. The longest cooking time is 95 minutes.

From 10 seconds to 5 minutes	in 10 seconds steps
From 5 to 10 minutes	in 30 seconds steps
From 10 to 30 minutes	in 1 minute steps
from 30 minutes	in 5 minutes steps

- Press the ⓘ button. The cooking process starts.

End of cooking process

At the end of every cooking process there are five audible signals and "END" appears on the display. The cooking process is now finished. Press the ▽ button or open the door to reset the display.

Caution!
As the food or containers may be very hot always use a protective cloth or oven gloves to remove the food from the cooking area.

Interrupting the programme

If you want to turn or stir the food, for instance mid-way through the cooking, it will be necessary to interrupt the programme.

- Open the door or press ▽ button to interrupt the programme. The remaining cooking time is still shown on the display.
- Close the door again and press the ⓘ button to resume the cooking process.
- Press the ▽ button twice in order to stop the programme completely.

Quick start

If you press the ⓘ button without previously setting the power level, the cooking programme will start at the maximum level (800 watt) in microwave mode.

- To increase the cooking time press the button ⓘ quickly repeatedly. The longest cooking time is 12 minutes.

From 30 seconds to 2:30 minutes	in 30 seconds steps
from 2:30 minutes	in 1 minutes steps

- The cooking programme begins automatically shortly the button is pressed for the last time.

Automatic defrosting according to the weight

The defrosting time and the energy level will be set automatically as soon as you have entered the weight of the food to be defrosted. The scale for the weight of frozen food ranges from 100g to 1,800g.

- Press the button.
- Press the button once or several times to set the required weight in grams.
- Press the button to start defrost.

Note:
An signal tone will sound and the programme will stop during the running of the programme. Turn the food over to optimize the defrosting if possible. Then press the button again, to continue the programme.

Grill operation

The grill function is particularly useful for thinly sliced meat, steaks, mince, kebabs, sausages or chicken pieces. It is also suitable for grilled sandwiches and gratins.
In grill mode you can use the grill stand supplied for suitable foods.
The longest cooking period is 95 minutes.

Caution!
Note the minimum safe distances recommend for the appliance and under no circumstances cover the ventilation slots.

- Press the button once to select grill operation.
- Then turn the control dial clockwise to set the desired cooking time.
- Press the button to start the grill process.

Combi mode

Microwave and grill

In combi mode, features a combination of microwaves and grill operation. Four different combination programmes are available. All of them have a maximum cooking time of 95 minutes.

- Press the + button twice and select the power level. The following power settings are available:

Press + button	Message in the display	Power microwave mode	Power grill mode
1x	[-1	30 %	70 %
2x	[-2	55 %	45 %

- Turn the controller clockwise to set the desired cooking time.
- Press the button. The programme starts.

Automatic cooking

In automatic cooking it is not necessary to enter the cooking time or power level. The microwave automatically works out the values depending on the food being cooked and its weight.

- Turn the control dial clockwise step by step. The programme number appears in the display (e.g. "A-1" for automatic programme 1).
  In this way select an automatic programme between 1 and 9.
- Press the button once or several times to select the desired weight or number of portions. The quantities can be set in line with the following table:

Program	Weight						
A-1:Soup (200 ml portion)	1	2	3				
A-2: Reheat	200g	300g	400g	~	700g	800g	1000g
A-3: Rice	100g	200g	400g	600g	800g	1000g	
A-4: Fish	100g	200g	400g	600g	800g	1000g	
A-5: Noodles	100g	200g	300g				
A-6: Chicken	800g	1000g	1200g	1300g	1400g		
A-7: Potatoes	150g	300g	450g	600g			
A-8: Meat	300g	500g	800g	1000g	1200g	1300g	
A-9: Meat dishes	100g	200g	300g	400g	500g	600g	700g

- Press the button to start cooking.

If the food is not fully cooked through, cook it for a few minutes more in microwave or grill mode. If you finish cooking using the grill function the level of browning of the food will increase.

Caution!
When using programmes including the grill function, under no circumstances use lids or dishes that are not heatproof as these could melt or catch fire!
After cooking with the grill the rotating table will become very hot! Therefore always use oven gloves or protective cloth when removing food.

Note:
Please bear in mind that the size, form and sort of food can influence the cooking result.

Programme A-1: Soup (Microwave)

This programme will only run when using the microwave power. The programme will run for between 1:30 and 3:50 minutes, according to the number of portions set.

- Place the soup that you wish to heat up on the rotating plate in the cooking compartment. Make sure that the containers do not touch, if you are putting several containers into the microwave.
- Choose setting 1, 2 or 3 according to the quantity of soup. A unit of quantity corresponds to 200 ml.
- Start the cooking programme for soups.

If the drink (the drinks) is not hot enough, continue heating using microwaves (as described on page 20).

Programme A-2: Reheat (Microwave)

- Place the plate with the food that you want to warm up or reheat on the rotating plate and start the cooking programme.

If the food does not get hot enough, continue heating using microwaves (as described on page 20).

Programme A-3: Rice (Microwave)

This programme will only run when using microwave power.
Depending on the weight set the programme runs for between around 20 and 38 minutes.

- Use a high container for cooking rice, because there is the danger of boiling over. For example, take approx. 500 ml water for 250 g rice.
- Put the rice into the container, pour in the liquid needed and allow the rice to soak for approx. 3 minutes initially.
- Cover the container and start the cooking process for rice.

If the rice is not fully cooked through after cooking, continue cooking using microwaves (as described on page 20).

Programme A-4: Fish (Microwave)

This programme will only run when using microwave power. The programme will run for between 3:30 and 16 minutes according to the weight set.

- Place the fish on a plate that is suitable for microwave use, add a little fat or butter, season as required and to taste and start the fish cooking programme.

If the fish does not get hot enough, continue heating using microwaves, continue heating using microwaves (as described on page 20).

Programme A-5: Noodles (Microwave)

- When cooking noodles use a high container otherwise there is a risk of overcooking. Use as much water as for conventional cooking.
- Add the spaghetti and start the cooking programme for spaghetti.
- Leave the noodles to rest for around 3 minutes.

If the spaghetti is still too hard after cooking, continue cooking using microwaves (as described on page 20).

Programme A-6: Chicken (Microwave + grill)

Caution!
Do no use any covers as this programme runs with the grill operating.

- Place the meat on a plate that is suitable for grill mode cooking. Season the chicken and start the cooking programme for chicken.
- The fish should be turned to enable even cooking. After around 2/3 of the cooking time an audible signal reminds you to do this. Turn the fish over and press the ⏀ button to continue cooking.

If the chicken is not thoroughly cooked or brown enough, continue cooking using microwaves or the grill function (as described on pages 22 and 20).

Programme A-7: Potatoes (Microwave)

We recommend using unpeeled potatoes for cooking. Prick a few holes in the peel.

- Place the unpeeled potatoes in a microwave-suitable dish or container. Use potatoes that are, as far as possible, similarly sized. If possible, the potatoes should not touch each other.
- Start the cooking programme for potatoes.

If the potatoes are not fully cooked through after cooking, continue cooking using microwaves (as described on page 20).

Programme A-8: Meat (Microwave + grill)

This programme runs in several cooking levels using the microwave and grill. Depending on the weight set the programme runs for between around 9 and 27 minutes.

Caution!
Do no use any covers as this programme runs with the grill operating.

- Place the meat on a plate that is suitable for microwave an grill mode cooking. Season the fish and start the cooking programme for roast.
- The meat will have to be turned over because the top side could dry out otherwise. The programme will be interrupted automatically after about 2/3 of the time set and a signal tone will sound for this purpose. Turn the meat over and press the ⏀ button to continue the programme.

If the chicken is not thoroughly cooked or brown enough, continue cooking using microwaves or the grill function (as described on page 20).

Programme A-9: Meat dishes (Microwave)

This programme runs in several cooking levels using the microwave and grill. Depending on the weight set the programme runs for between around 9 and 27 minutes.

Caution!
Do no use any covers as this programme runs with the grill operating.

- Put the meat dish on a plate that is suitable for microwaving and the grilling process. Season the meat as needed and start the cooking programme for meat dishes.
- Dishes must be turned to cook them evenly. The programme will be interrupted automatically and a signal tone will sound after about 2/3 of the time for this purpose. Turn the dish and press the ⏀ button to continue the programme.

Start a further cooking process with grill or microwave power (as described on Page 22 and on page 20) if the meat dish is not cooked or browned enough after the programme.

Using several programmes

The device can carry out several cooking programmes successively. Up to 2 sequences that run automatically are possible. '15' will be displayed for the first cooking programme or '25' for the second cooking programme will be shown in the display during the cooking process.
Set the cooking programmes as described but do not press the ⏀ button until the last cooking programmes has been set.
Example: You wish to prepare a dish with the microwave programme and then start the grilling programme.

- Set the microwave programme as described on page 20 without subsequently pressing the button ⏀.
- Set the grill programme as described on page 22.
- Press the button ⏀ to start cooking.

Timer 9

The device can start a cooking programme at a particular time and let it run independently.

- Set the required cooking programme first (Microwave, Grill or Combi mode), without starting the programme with afterwards.
- Then press the button →.
- Turn the control clockwise until the required hour at which the programme should start has been set.
- Press the → button.
- Turn the control clockwise until the required minute at which the programme should start has been set.
- Now confirm with .

The device will start the cooking programme set at the time set.

Note:
The Timer can also be started while the device is operating. Just proceed as described above. The cooking programme running will not be affected by this.

Baked LA chop

Ingredients:
Short rib, 300g; sauce, 5g; pear juice, 10g; onion juice, 5g; white sugar, 5g; maltose sirup, 5g; garlic powder, 5g; gingili oil, 3g; pepper powder, 3g; wine, 3g; scallion, 5g, vinegar, 3g; sugar, 3g; salt, 3g; pine nut, 15g; silver paper, 1 piece.
Method:

1. Clean the short rib, stay for draining the water on it.
2. Mix all seasonings together, stir evenly, then pour on rib, mix evenly, and bloat for above 1 hour.
3. Cut the scallion into thread, and chop the pine nut into powder for waiting to use.
4. Spread silver paper on food tray, and put the seasoned rib on it.
5. Place the food tray onto the glass tray , start combination 1 for 20 mins.
6. Place the roasted rib and scallion thread in a plate, spill the chopped pine nut on the rib.

Grilled chicken wings with honey

Ingredients:
Chicken wings 500g, 8 units; honey, 5g; salt, 3g; black pepper powder, 3g; ginger juice, 5g; sauce, 5g; silver paper, 1 piece.
Method:

1. Put salt, pepper powder, ginger juice and sauce all in an utensil, stir evenly.
2. Put chicken wings in the above utensil, bloat with the seasoning stirred-well for about 1 hour.
3. Spread silver paper on food tray, and place the seasoned chicken wings on it.
4. Place the food tray onto the the glass tray, start combination 1 for 25min, then overturn, pure grilling for 5mins
5. Take out the chicken wings and daub with honey half way, then replace in and roast again for better taste.

Grilled whole chicken

Ingredients:
Whole chicken (about 1kg); chili sauce, 5g; brandy, 5g; salt, 5g; pepper powder, 3g; sugar, 5; plant oil, 10g; garlic, 2 cloves; ginger, 1 piece.
Method:

1. Remove the hull of ginger and garlic, beat and chop into smash, then mix with other seasonings evenly.
2. Clean the whole chicken, then daub with the above seasoning evenly, bloat for 30 minutes.
3. Put the chicken on the food tray and then place to the glass tray.
4. Start combination 2 for 39mins.

Baked fish

Ingredients:
Salmon, 2 tails(about 150g); salt, 3g; silver paper, 1 piece.
Method:

1. Clean the salmon, spill salt on it, bloat for about 5 minutes.
2. Spread silver paper on food tray, place seasoned salmon on it.
3. Place the food tray onto the glass tray , combination for 15mins, then overturn, pure grilling 5 mins

Apple porkchop

Ingredients:
Two filets of pork tenderloin (about 300g); onion, 1/4 unit; apple, 1/4 unit; garlic clove, 1/2; chili sauce, 5g; ketchup, 5g; red wine, 10g; pepper powder, 2g; silver paper, 1 piece.
Method:

1. peel off apple, remove the pedicel and seed, put in juicer with other seasonings, mill evenly to make seasoning juice.
2. Immerse the pork filets in seasoning juice and stay for above 40 minutes.
3. Remove the scraps on filets, and put the filets on food tray spreaded with silver paper.
4. Place food tray onto the glass tray, start combination 1 for 20mins
5. Place the roasted filets in a plate, dripping with ketchup for serving.

Grilled skewered meat

Ingredients:
Meat tenderloin, 400g; sauce, 5g; brandy, 5g; catsup for roti, 10g; sugar, 3g; silver paper, 1 piece.
Method:

1. Put sauce, brandy, catsup for roti, and sugar in an utensil, stir evenly.
2. Cut the meat into small pieces, skewer with bamboo lots, then put in the seasoning above for bloating 30 minutes.
3. Place the seasoned skewered meat on food tray spreaded with silver paper.
4. Place the food tray onto glass tray, start combination 1 for 25 mins, then overturn, and pure grilling for 5 minutes.

Baked pizza

Ingredients:
Pizza flour, 1bag(180g); water, 1/2cup(100ml); spaghetti sauce(or chili-tomato sauce), 100ml; ketchup, 20g; pimiento sauce, 5g; garlic powder, 5g; onion powder, 5g; spice (oregano leaves powder and bay leaves powder to taste); white sugar, 5g; salt, 5g; pepper, 3g; olive oil, 10g; ham, 30g; green pepper, 1 unit; onion, 1 unit; pizza cheese, 100g; black olive, 20g.
Method:

1. Add water in pizza flour to mix into smooth paste, then wrap with keep-fresh film, staying for about 30 minutes.
2. Cut the onion, green pepper and ham into small parts suitable.
3. Fry the garlic and onion powder in pan, then add in tomato sauce, pimiento sauce, and spaghetti sauce in succession, heat to paste; add in spice, white sugar, salt, and pepper powder, adjust the thickness with olive oil.
4. Roll the paste into flat-round shape, then place on oil collector daubed oil, press the flat dough as you like, daub the prepared sauce of above 3 step, then spread the onion, green pepper and ham of step 2 on, at last, spill pizza cheese and black olive on it.
5. Place the pizza onto the grill rack and then start combination 1 for about 15 minutes.

Cheese potato

Ingredients:
Potato, 3 units; olive oil, 1tbsp; bacon, 3 pieces; salad sauce, 3 tbsp; parsley and basil powder, salt and pepper powder to taste; marinade pimiento, 2 units; cheese, 70g; cream, 15g.
Method:

1. Halve potato, smear with olive oil, place on the oil collector, then place the oil collector on the right slot in the cavity, start convection function at 230℃ roasting for 30 minutes to cook potato well.
2. Chop up the bacon, then saute in a pan and deoil; chop up the marinade pimiento for waiting to use.
3. Hollow out the potato to wait to use; mix the mashed potato, parsley and basil powder, cream, salt and pepper powder evenly.
4. Fill the mixed smashed potato into the hollowed potato, seal with cheese, and sprinkle chopped bacon on surface.
5. Replace the sealed potato onto the food tray and then place to glass tray, start 100% microwave power for 14mins and then pure grilling for 5 mins
6. Sprinkle the chopped marinade pimiento and parsley powder on the cooked potato.

Grilled Potato Cake

Ingredients:
Smashed potato, 400g; salt, 2g; butter, 20g; cream, 30g; milk, 40g; black pepper powder, 3g; cheese, 20g; silver paper, 1piece.
Method:

1. Add milk into smashed potato, stir evenly.
2. Heat butter, cream to melt, add into smashed potato, and add in salt and black pepper, stir evenly.
3. Press the smashed potato into a round cake, smear butter and cheese on the surface, place on oil collector spreaded with silver paper.
4. Place the food tray onto the glass tray and start the combination 1 for 15 minutes.

Fancy chicken breast meat

Ingredients:
Chicken breast, 4 pieces; tunny, 50g; French salad sauce, 1dl; poultry soup, 1/2 dl; mustard, 2g; mayonnaise, 10g; bacon, 2 pieces; plum, 4 grains; fresh vegetable leaf bud for decoration; chopped black pepper, 3g; salt, 2g; white pepper powder, 2g.
Method:

1. Season chicken breast with salt and pepper powder; roll the chicken breast with bacon, inserting plum in it, then place on a plate.
2. put the plate onto the glass tray, start microwave at 80%.for about 15minutes. After cooking, stay for cooling.
3. Cook the tunny for soup, then mix with salad sauce, poultry soup, mustard, and mayonnaise in beater, stir evenly, then season with salt and pepper powder.
4. Cut the rolled chicken breast with bacon into small sects, then arrange in plate and drip over the prepared seasoning juice of step 3, decorate with fresh vegetable leaf bud and chopped black pepper.

Cleaning and care 11

Poor appliance hygiene can lead to damage to the surfaces, which in turn can reduce the lifespan of the appliance and even result in dangerous situations. Therefore clean the microwave regularly and remove all remaining food.

- Switch the microwave off and pull the plug from the socket before cleaning.
- Keep the inside of the appliance clean. Wipe away splashes or spilled liquids that attach to the walls with a damp cloth. A mild cleaning solution can be used for serious dirt. Do not use sprays or other caustic detergents as these could attack, scratch or dull the door surface.
- The external areas should be cleaned with a damp cloth. In order to prevent damage to the microwave oven's internal operating parts, avoid allowing water to penetrate into the ventilation openings.
- Parts of the door, the viewing window, and especially the seal and the closing mechanism should be cleaned carefully with a mild detergent solution. Pay great attention to avoid damage to these parts.
- The operating field may not become wet. Clean with a soft, damp cloth. When cleaning the operating field leave the door open to prevent the oven being switched on by accident.
- If steam collects inside or on the external areas, wipe it away with a soft cloth.
- Steam may occur if the microwave is used with high humidity; this is normal.
- The rotating plate must be removed occasionally for cleaning. Wash the plate in warm water with a mild soap solution or in the dishwasher.
- Dry the rotating plate thoroughly with a soft cloth after this. Pay attention that the rotating plate is replaced correctly if you have removed it from the drive hub to clean it.
- The star wheel and the floor of the microwave should be cleaned regularly to avoid the devlopment of loud noises.
- Simply wipe the floor of the microwave with a mild cleaning substance. The star wheel can be washed in mild soapy water or in the dishwasher.
- Odours remaining in the oven can be removed by placing a glass of water with the juice and rind of a lemon on a deep container that is suitable for microwave use and heating for 5 minutes. Wipe out thoroughly and dry with a soft cloth.
- If you have to replace the light in the oven, please contact a qualified specialist workshop or Medion Service.

Taking out of operation 12

When the cooking process is finished and the clock appears on the display, open the door and remove the food. The device switches itself off automatically when cooking is finished. Bear in mind that the microwave's internal light comes on when the door is open and turns itself off after a certain time.
If you do not use the appliance for a longer period of time, pull out the mains plug and store the appliance in a dry location.

Troubleshooting 13

Problem	Possible cause	Solution
The appliance will not start.	The mains plug is not properly inserted.	Pull out the plug, wait 10 seconds and then plug it back in again.
	The fuse is blown or the power interrupter has tripped.	Replace the fuse or reset the power interrupter (contact our service centre to do this).
	The socket is defective.	Check the socket by plugging in another appliance.
The appliance does not warm up.	The door is not closed.	Close the door.
The rotating dish makes a loud noise when it turns.	The star wheel or the floor of the oven is dirty.	Clean the appliance. Read the section "Cleaning and care".

Disposal 14

Appliance
At the end of its life ensure that the device is disposed of in an environmentally appropriate manner. This may be a local collection point for old appliances. Seek the advice of your local authority about the local options for disposing of waste.
Before disposal cut off the cable.

Packaging
Your microwave is wrapped in packaging to protect it against transportation damage. Packaging materials are primary products and can therefore be reused or recycled.

Technical specifications 15

Nominal voltage	230 V ~ 50 Hz
Power output	
Microwave:	1200 W
Grill:	1000 W
Nominal ouput voltage (microwave):	800 W
Microwave frequency:	2450 MHz
Dimensions (W x H x D) in cm	
Device:	45 x 26 x 39
Internal:	31.5 x 18.5 x 31.5
Cooking area volume:	20 litres
Net weight:	12.6 kg

Subject to technical modifications.